

APRIL/MAY 2025

FMB53/CMB53 — FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. Define -water activity?
2. Illustrate —oxidation process
3. Write short notes on contamination of milk and milk products.
4. Define Thermal Death time.
5. Write about Asepsis.
6. Write a note on yoghurt.
7. Elaborate MBRT test.
8. Describe the beneficial aspects of fermented food.
9. What is endotoxin?
10. What is mycotoxin? With examples.



SECTION B — (5 × 5 = 25 marks)

Answer ALL the questions.

11. (a) Give an account on microbial growth affecting factor in food.

Or

- (b) Describe the natural inhibitory substances in food.

12. (a) Discuss the spoilage of cereals and cereals product.

Or

- (b) Describe the contamination caused by bacteria in sea foods.

13. (a) Explain the principles of food preservation

Or

- (b) Detailed account of food preservation by low temperature.

14. (a) Explain the production of fermented food bread.

Or

- (b) Give an account of yoghurt production process.

15. (a) Illustrate the bacterial intoxication in food

Or

- (b) Explain about the bacterial endotoxin test.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain food as a substrate for microorganisms.

17. Explain in detail about milk borne diseases.

18. Brief account on preservation of food by use of high temperature.

19. Discuss in detail about cheese production.

20. Give a detailed account on HACCP.

